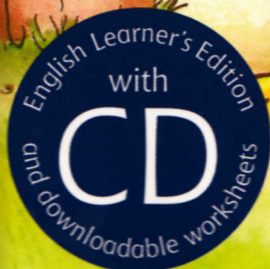


USBORNE FIRST READING



The Little Red Hen



Retold by Susanna Davidson
Illustrated by Daniel Postgate

USBORNE AUDIO



The Little Red Hen



British English
Tracks 1-26

COMPACT
disc
DIGITAL AUDIO



American English
Tracks 27-52

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The Little Red Hen

Susanna Davidson



Illustrated by
Daniel Postgate

Reading Consultant: Alison Kelly
Roehampton University

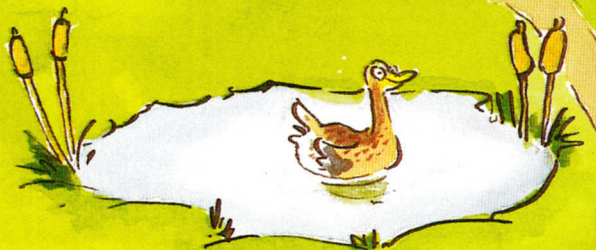
Map of the farm



Farmhouse



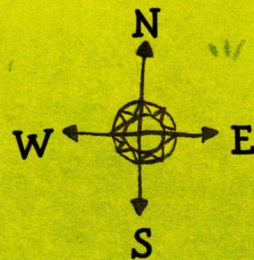
Hen house



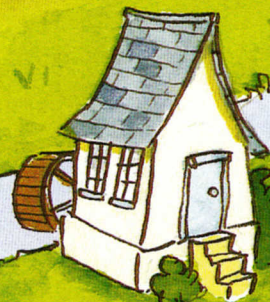
Duck pond



Barn



Field

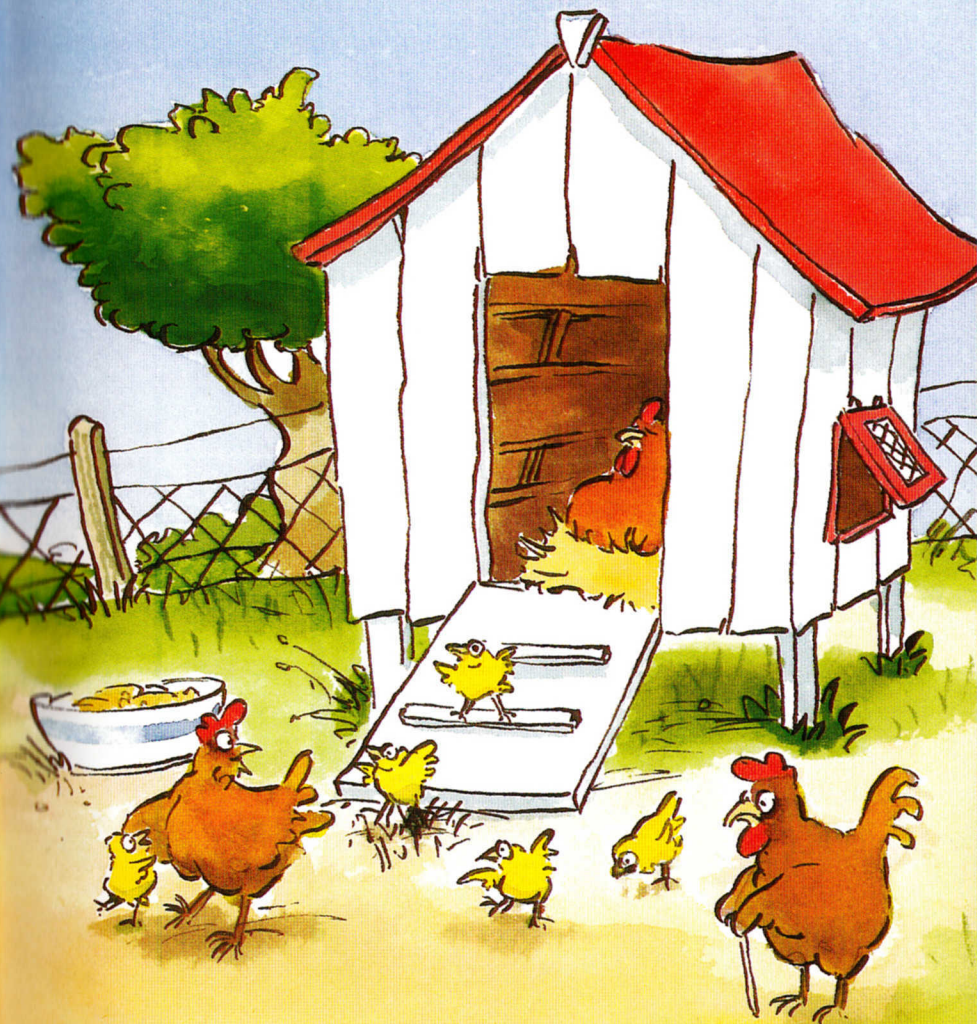
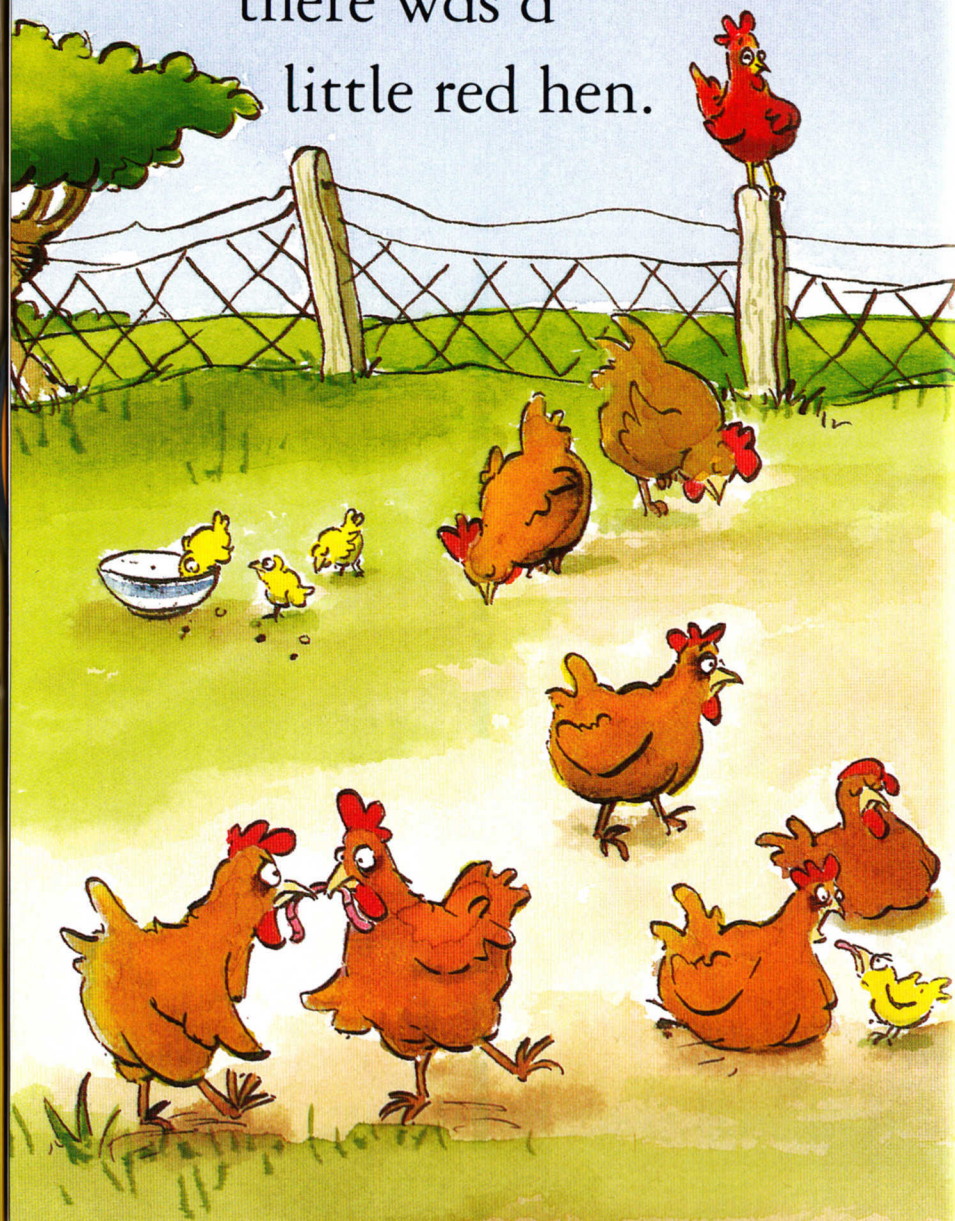


Mill



Bakehouse

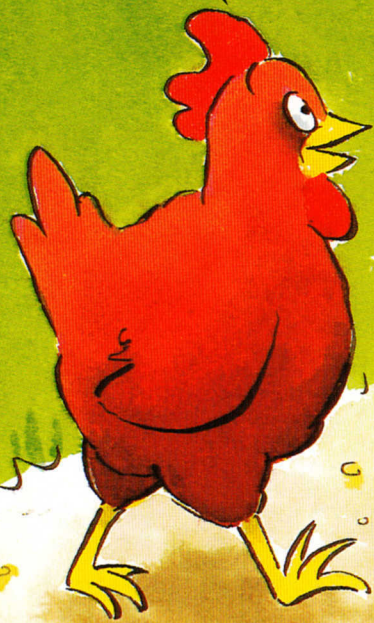
Once upon a time,
there was a
little red hen.



She lived on a farm in a
little white hen house
with a bright red roof.

The little red hen had
three best friends.

Good morning,
black cat.



A glossy
black cat

Meeeow!



who lived in the
farmhouse.

A big noisy duck who
lived on the pond.

Good morning,
noisy duck.

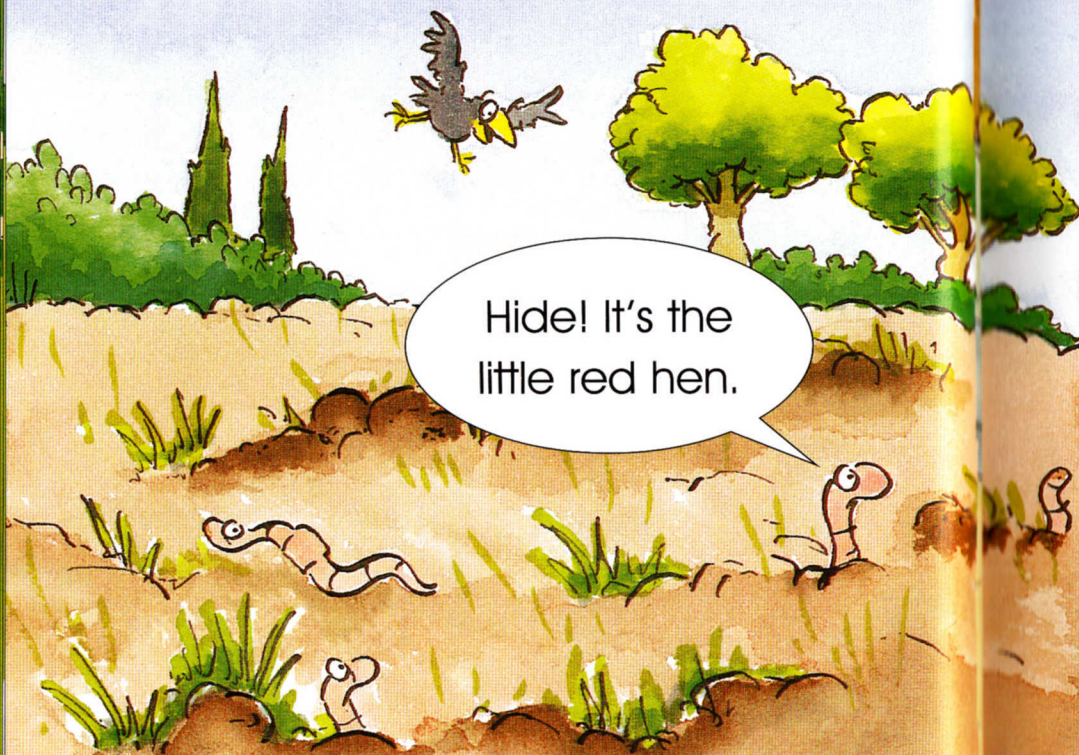
Quack!

And a fat brown rat
who lived in the barn.

Good morning,
brown rat.

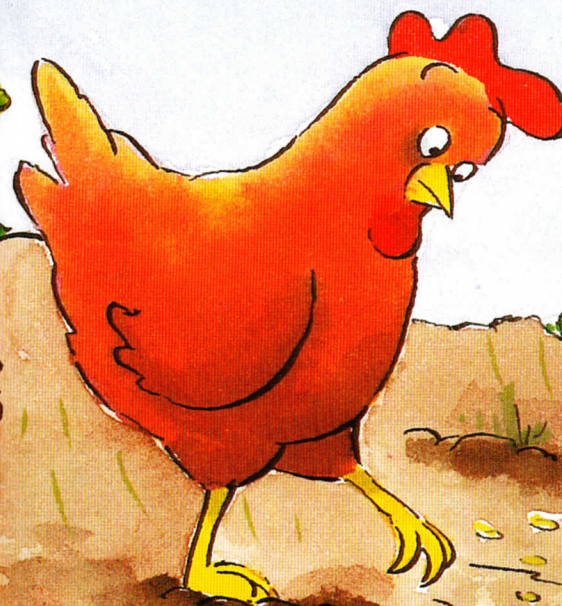
Squeak!

One morning, the little
red hen walked to
the field.



She was looking for
juicy worms to eat.

She went *scratch,*
scratch,
scratch
with her small sharp toes



and she found some
grains of wheat.



“Ooh!” she cried. She
fluffed her feathers.

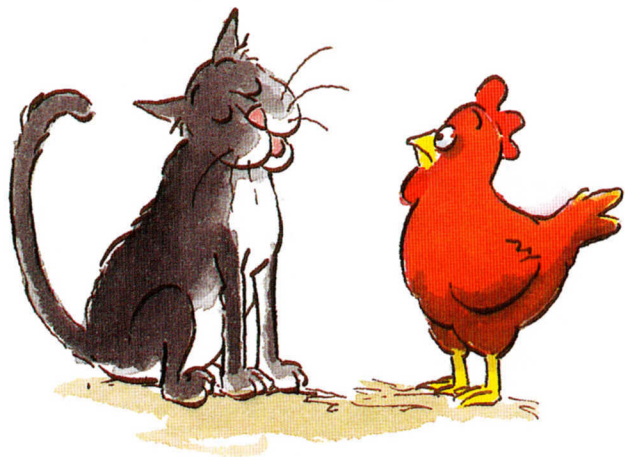


“Cluck, cluck, cluck!”

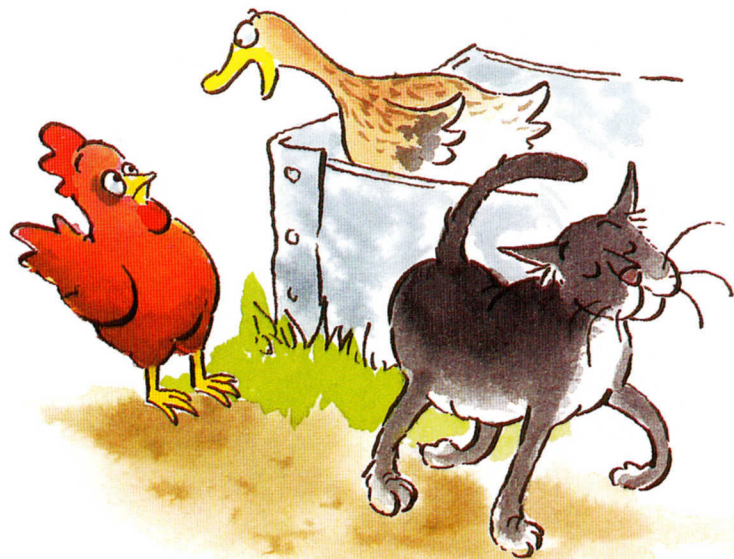
“Who will help me
plant the wheat?”



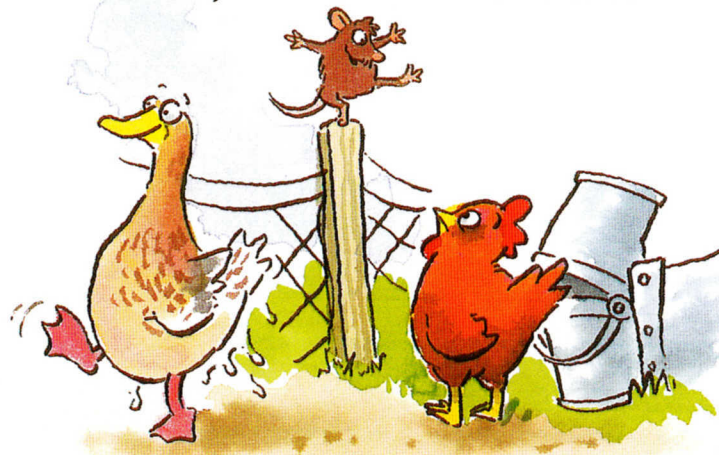
"Not I," said the cat.



"Not I," said the duck.



"Not I," said the rat.



"Fine!" said the little red hen. "Then I'll do it myself."



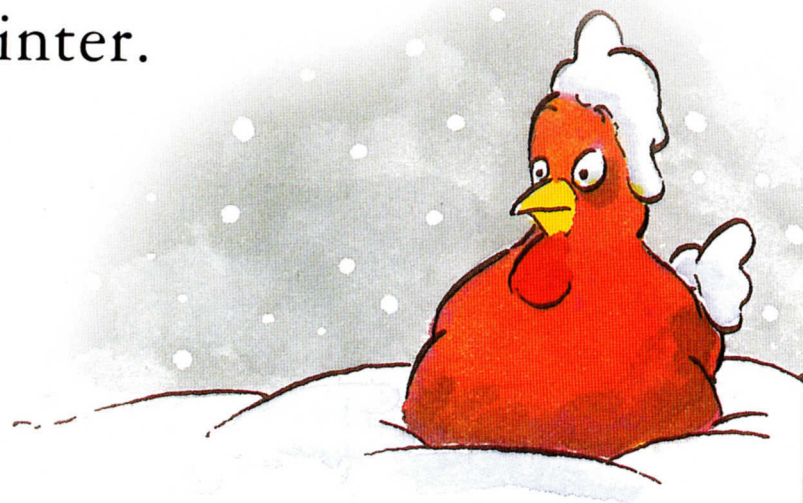
And she did.

The little red hen pecked
at the ground and made
a hole.

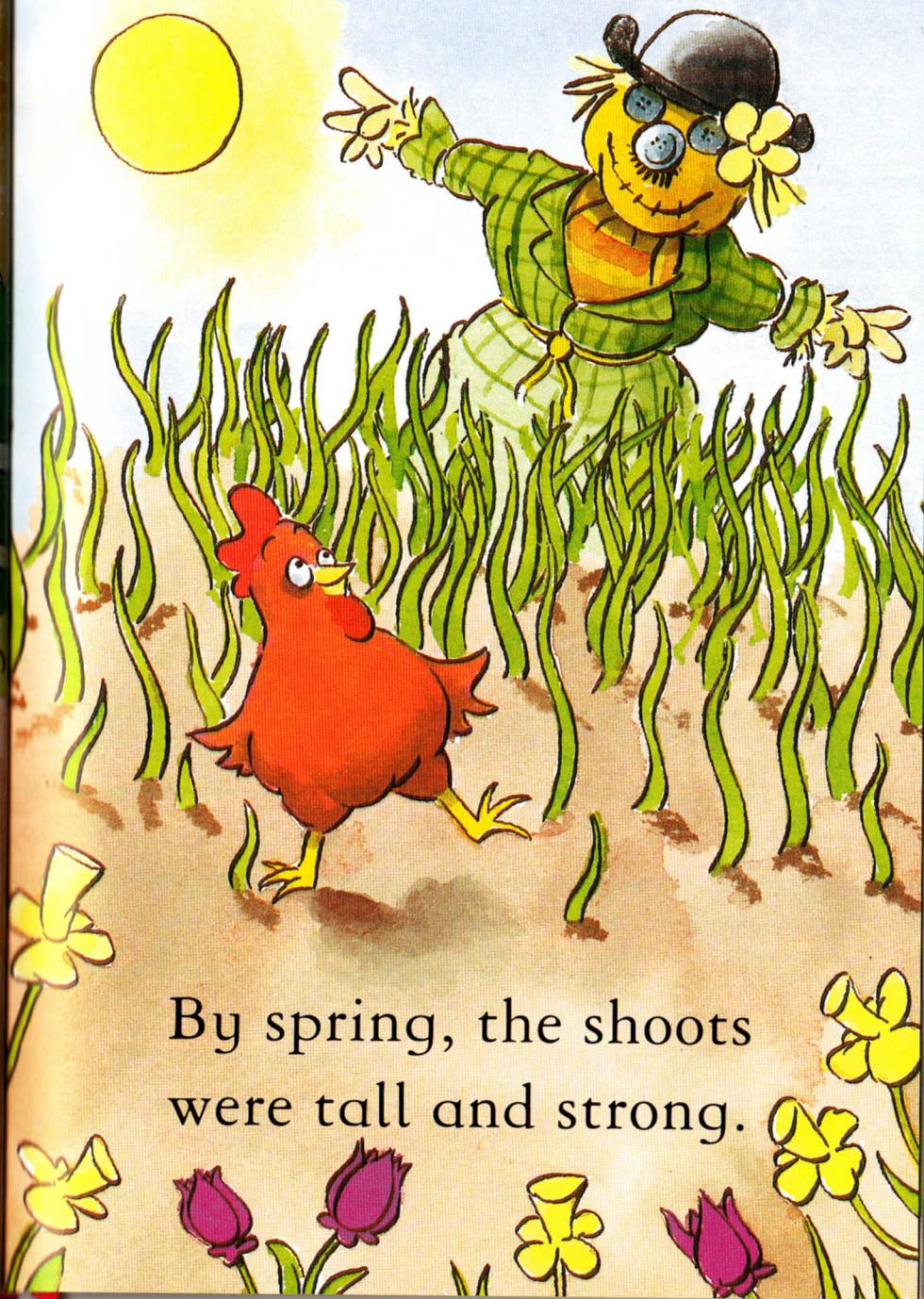
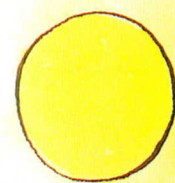


One by one,
she dropped
the grains in.

The little red hen waited
for her wheat to grow
all through the
winter.



First, the shoots were
small and green.



By spring, the shoots
were tall and strong.

In summer, they
turned from
green to gold.

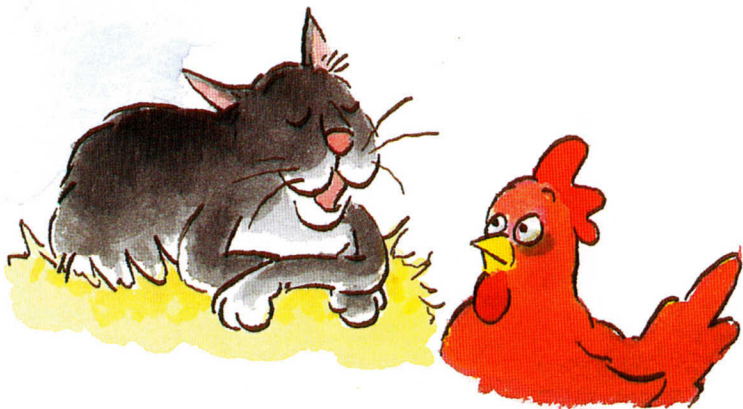


At last, the wheat
was ready.

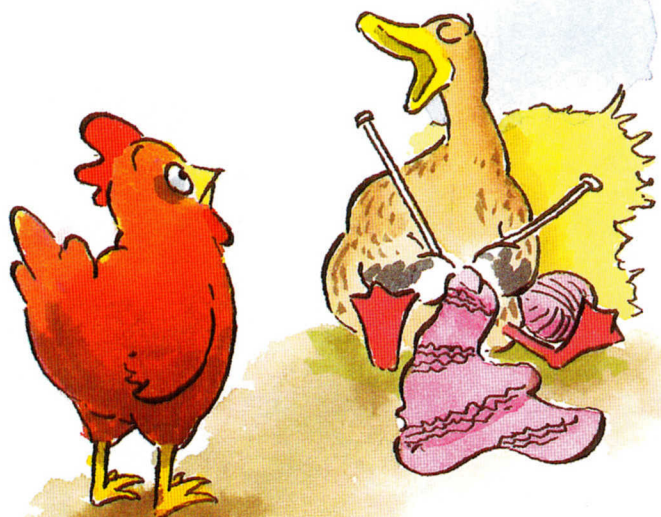


“Who will
help me cut it
down?” said the
little red hen.

“Not I,” said the cat.



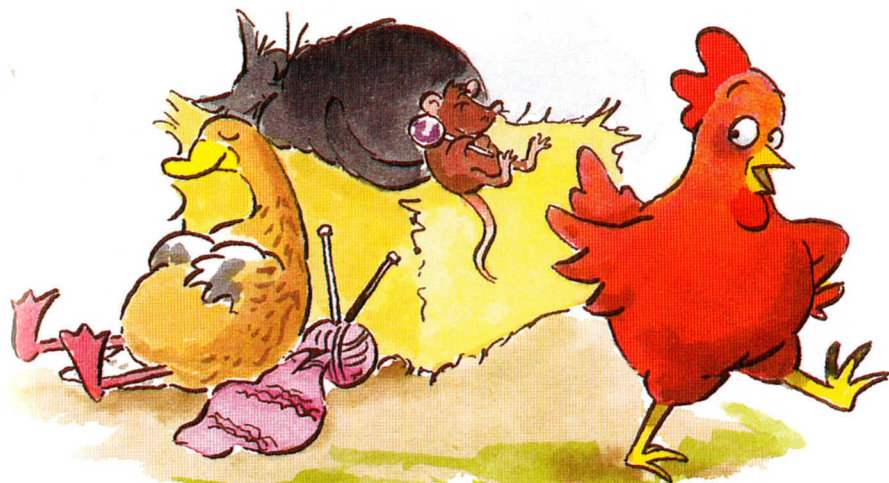
“Not I,” said the duck.



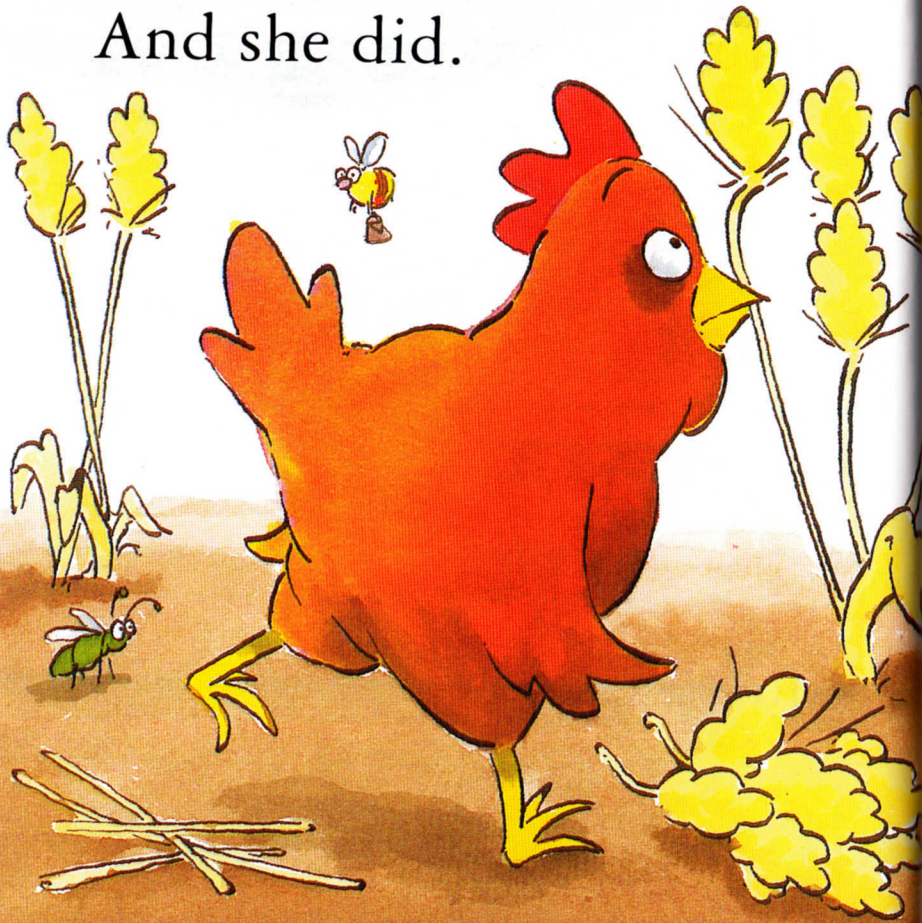
“Not I,” said the rat.



“Fine!” said the little red hen. “Then I’ll cut it down myself.”



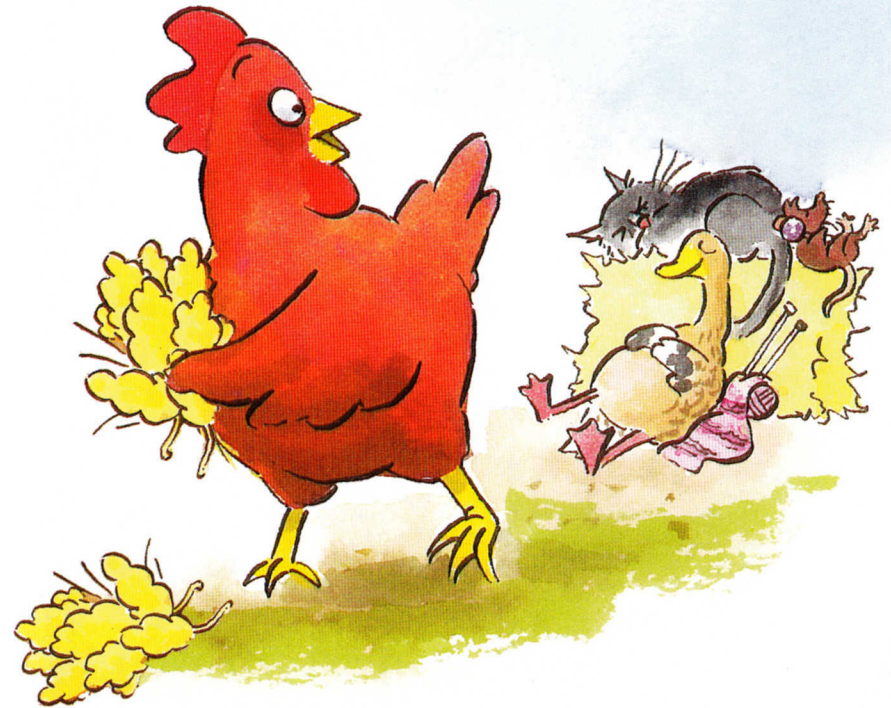
And she did.



She cut down the
wheat without
any help at all.



“Who will help me take
the wheat to the mill?”
said the little red hen.

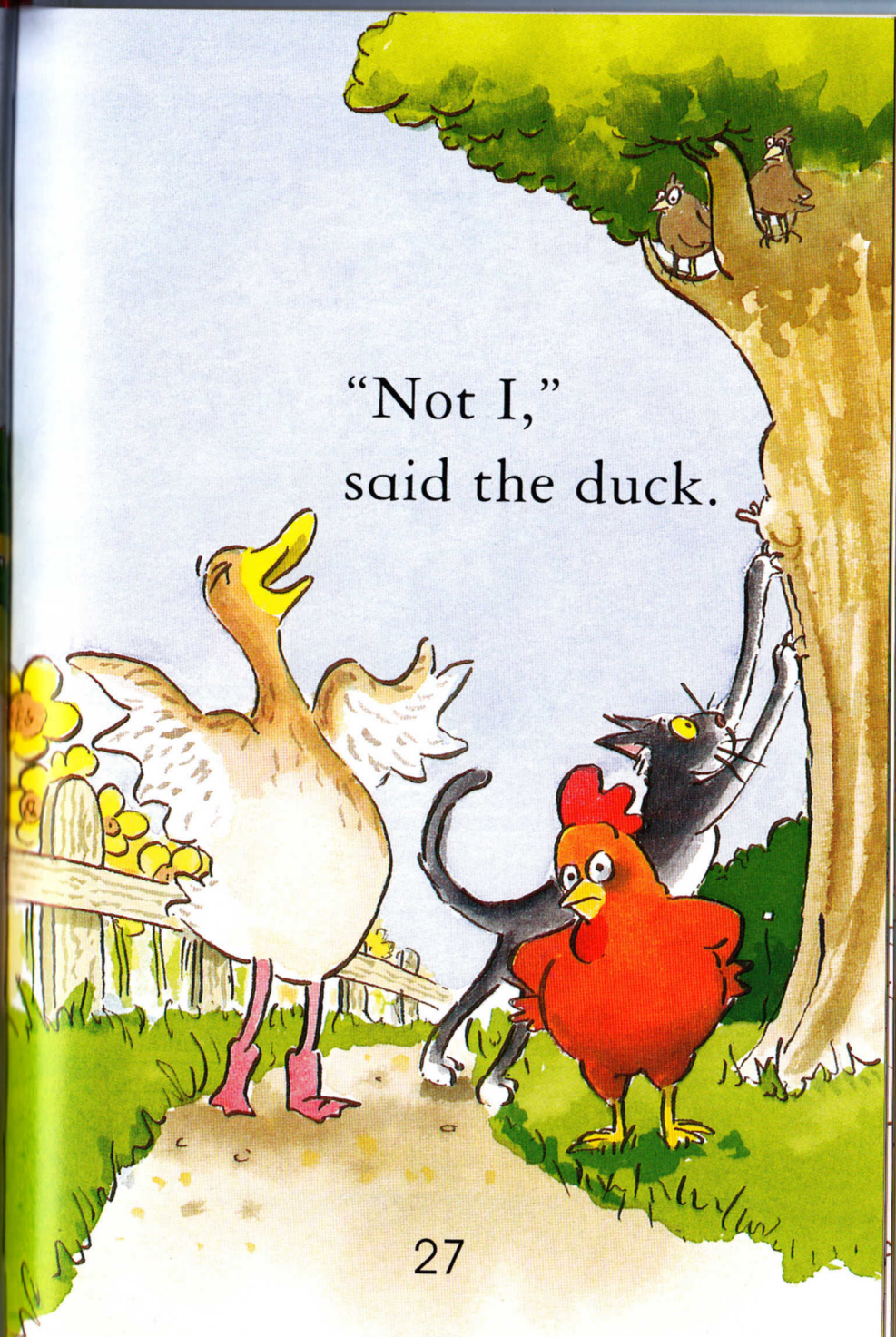


“I want to grind it
into flour.”

"Not I," said
the cat.

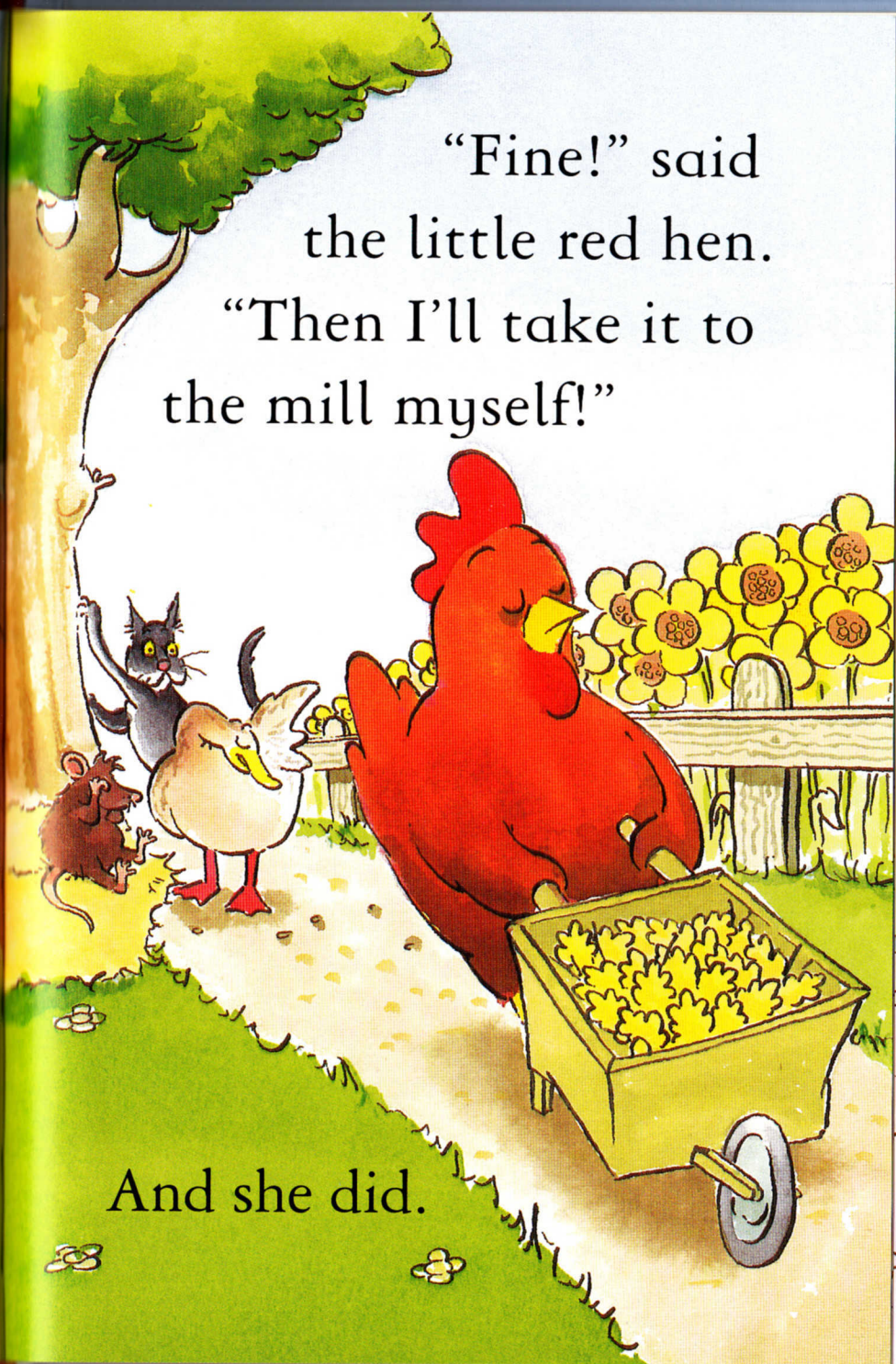


"Not I,"
said the duck.





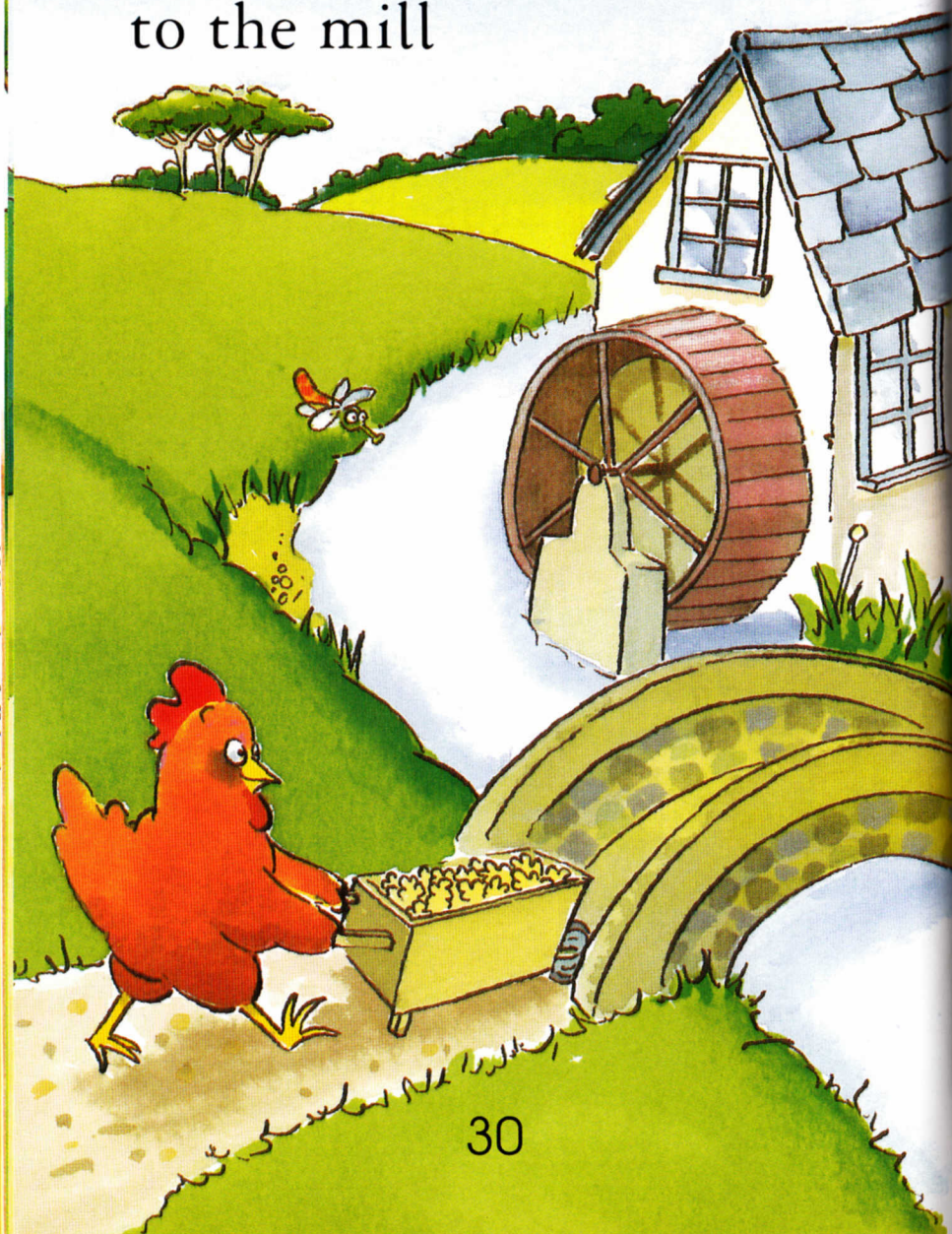
"Not I," said the rat.



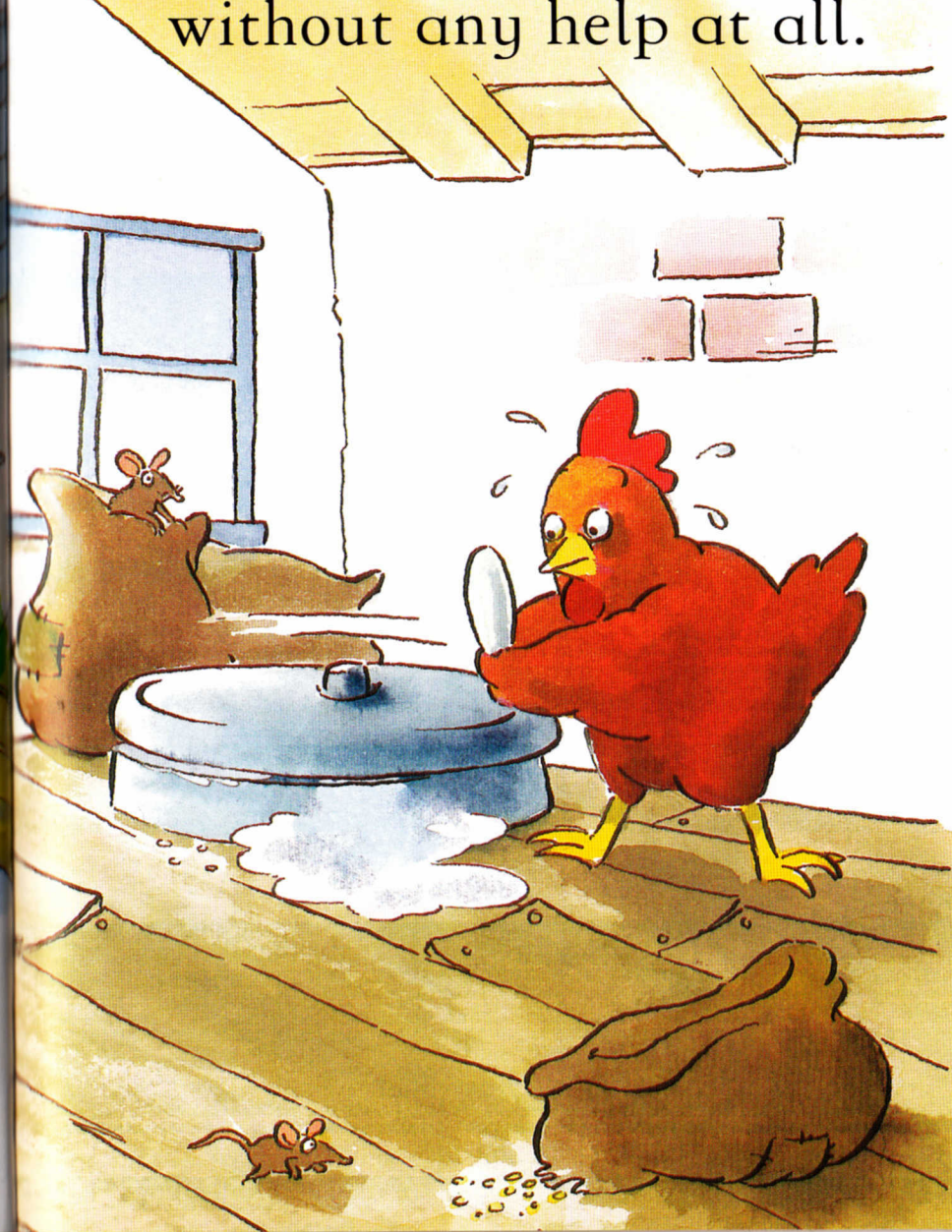
"Fine!" said
the little red hen.
"Then I'll take it to
the mill myself!"

And she did.

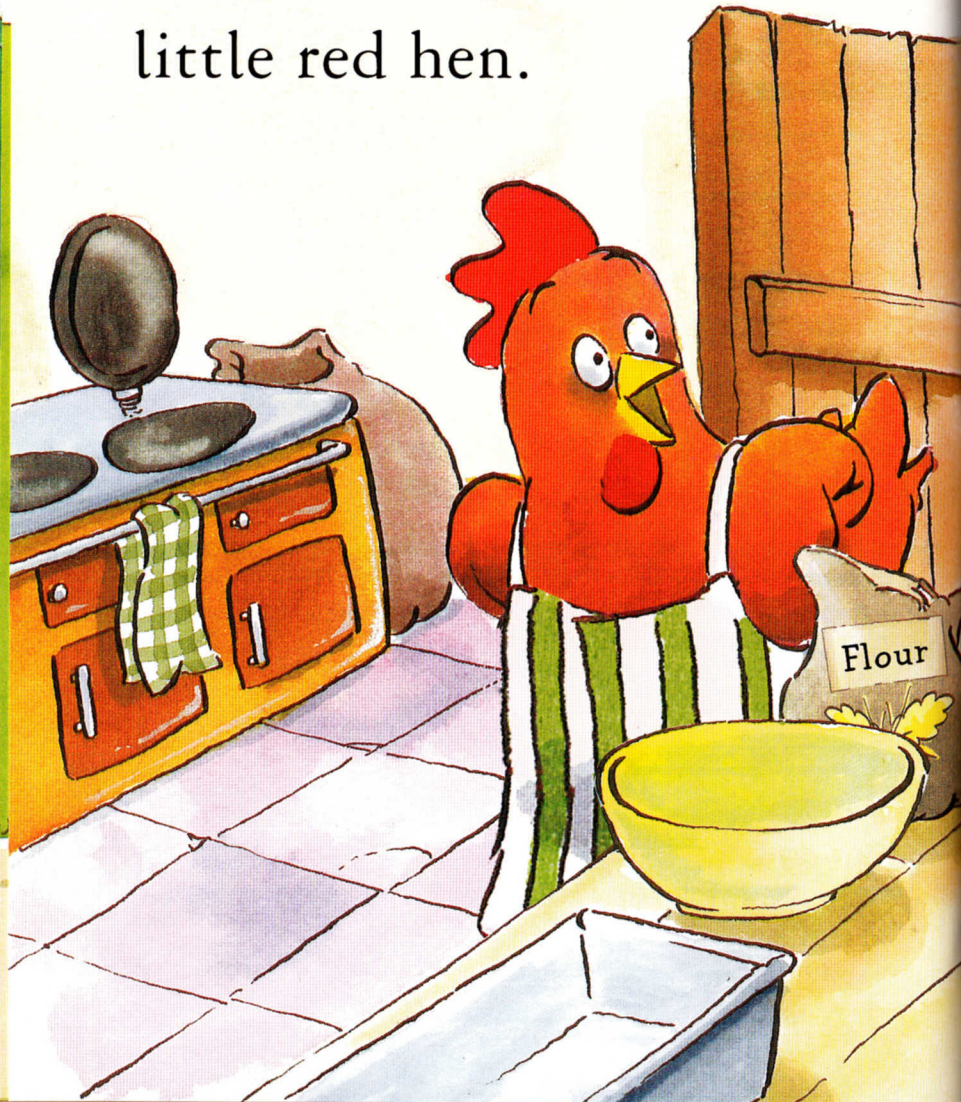
She took the wheat
to the mill



and ground it into flour,
without any help at all.



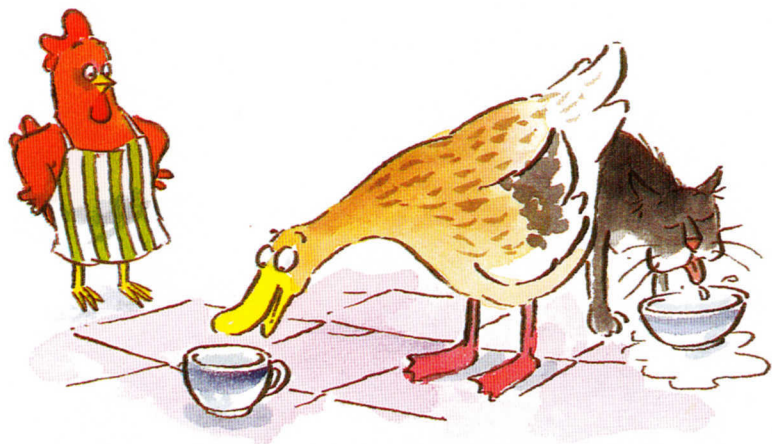
“Who will help me
make the flour into
bread?” said the
little red hen.



“Not I,” said the cat.



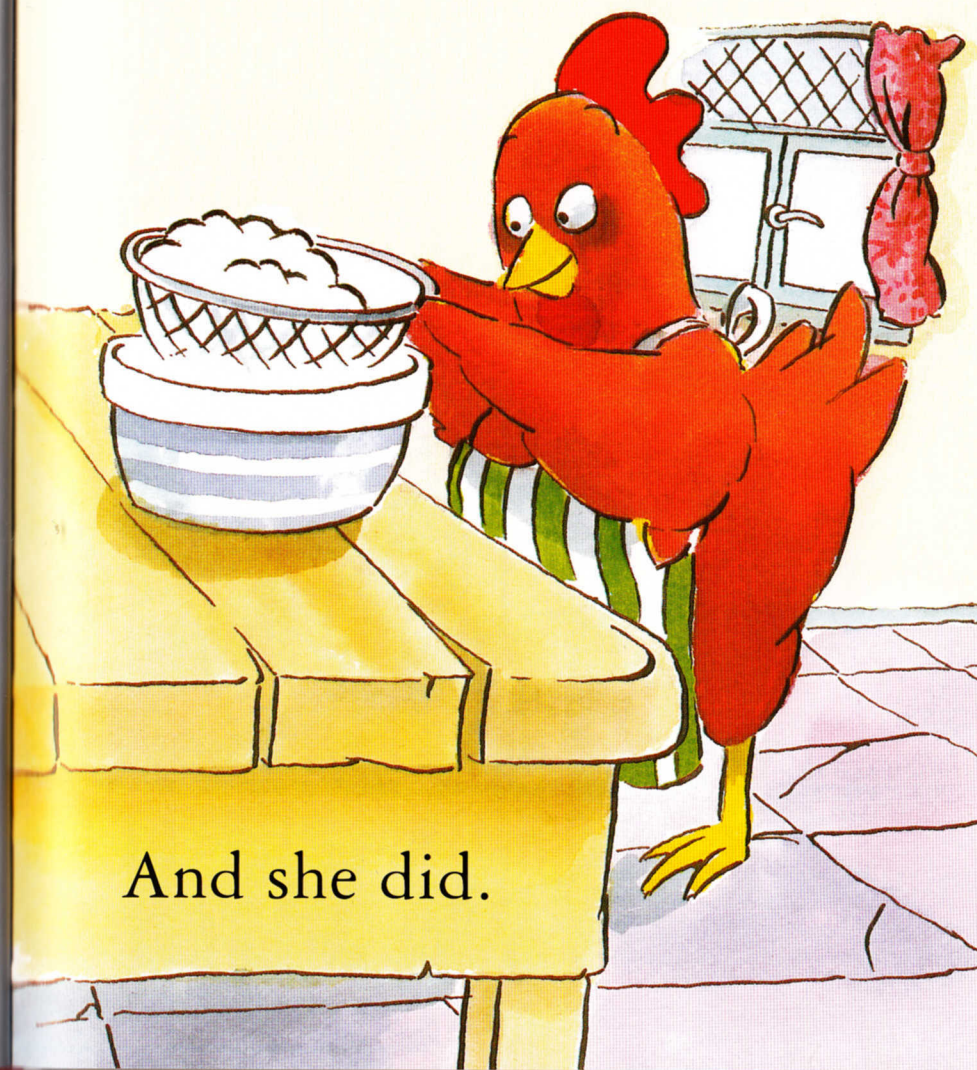
"Not I," said the duck.



"Not I," said the rat.

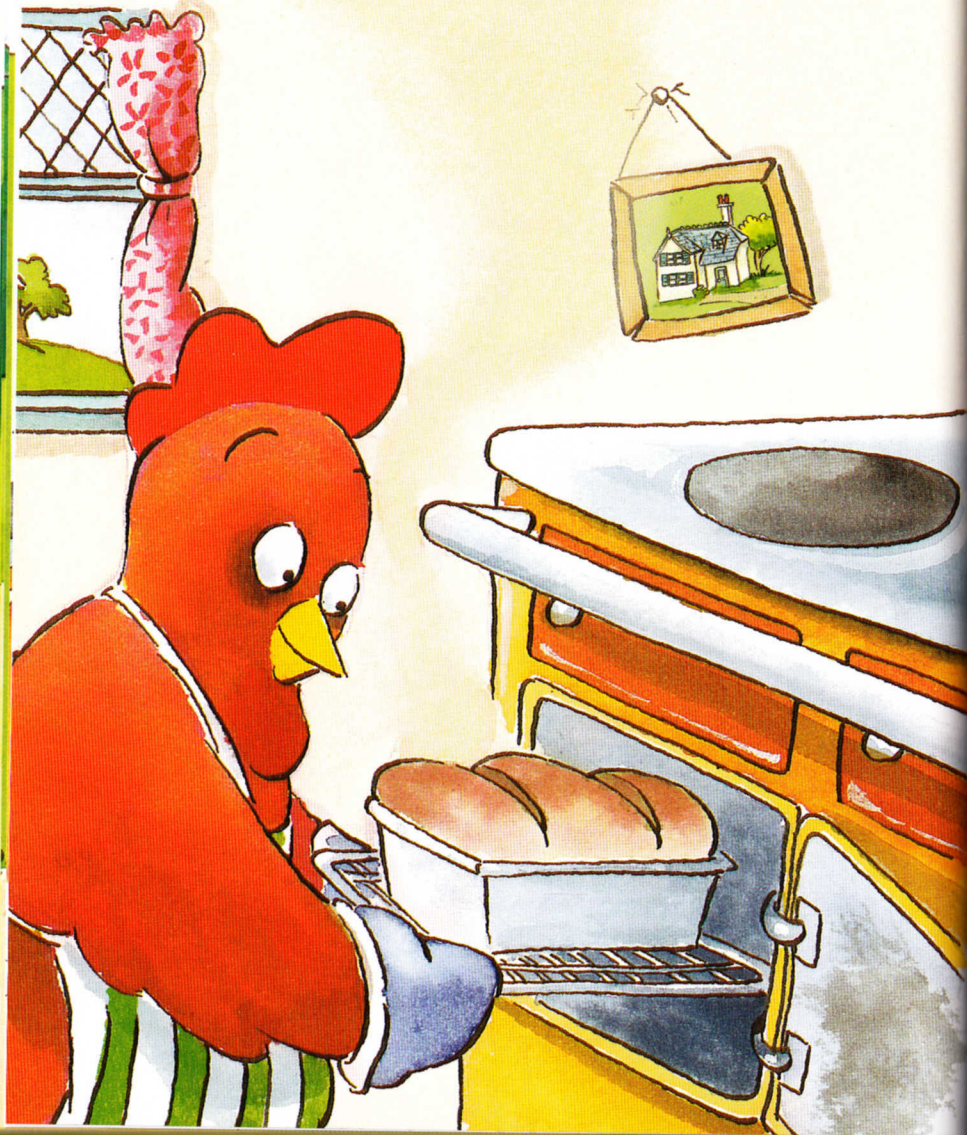


"Then I'll make it
myself," said the little
red hen.

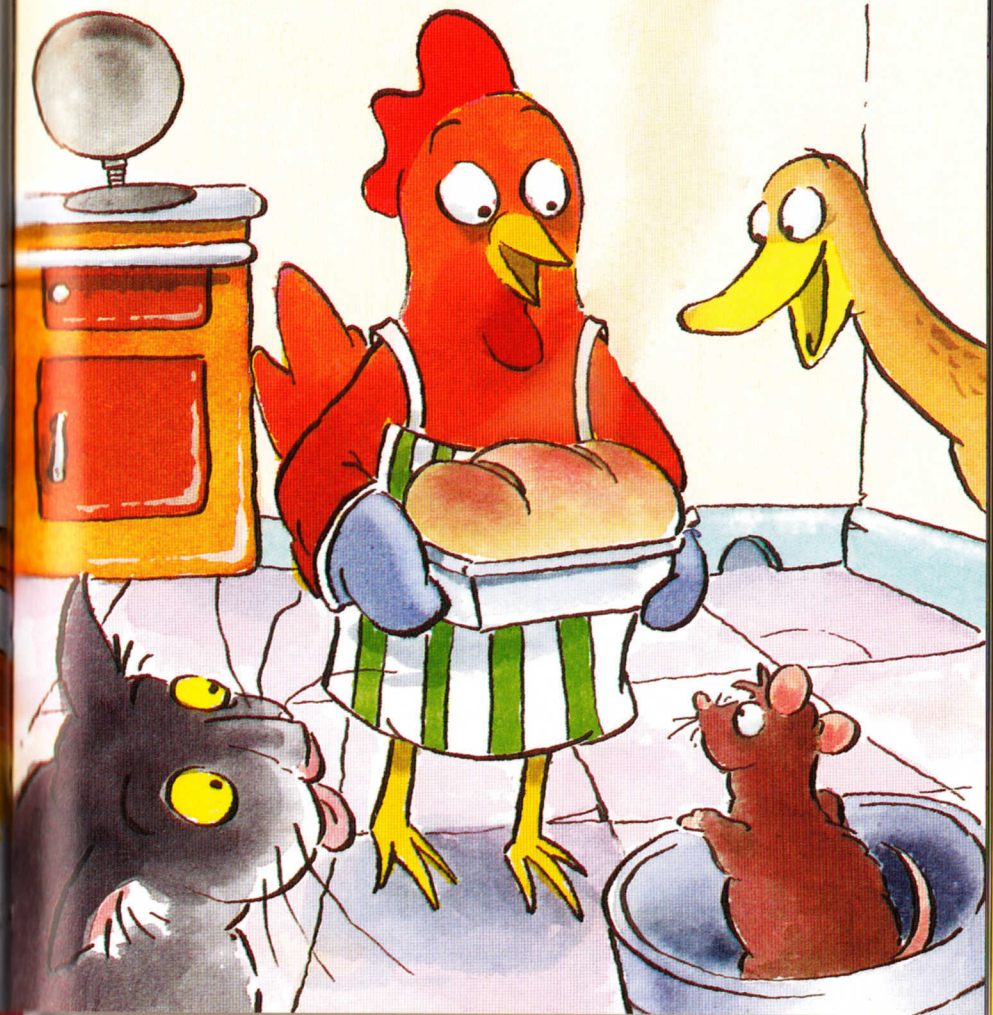


And she did.

She baked the bread
without any help at all.



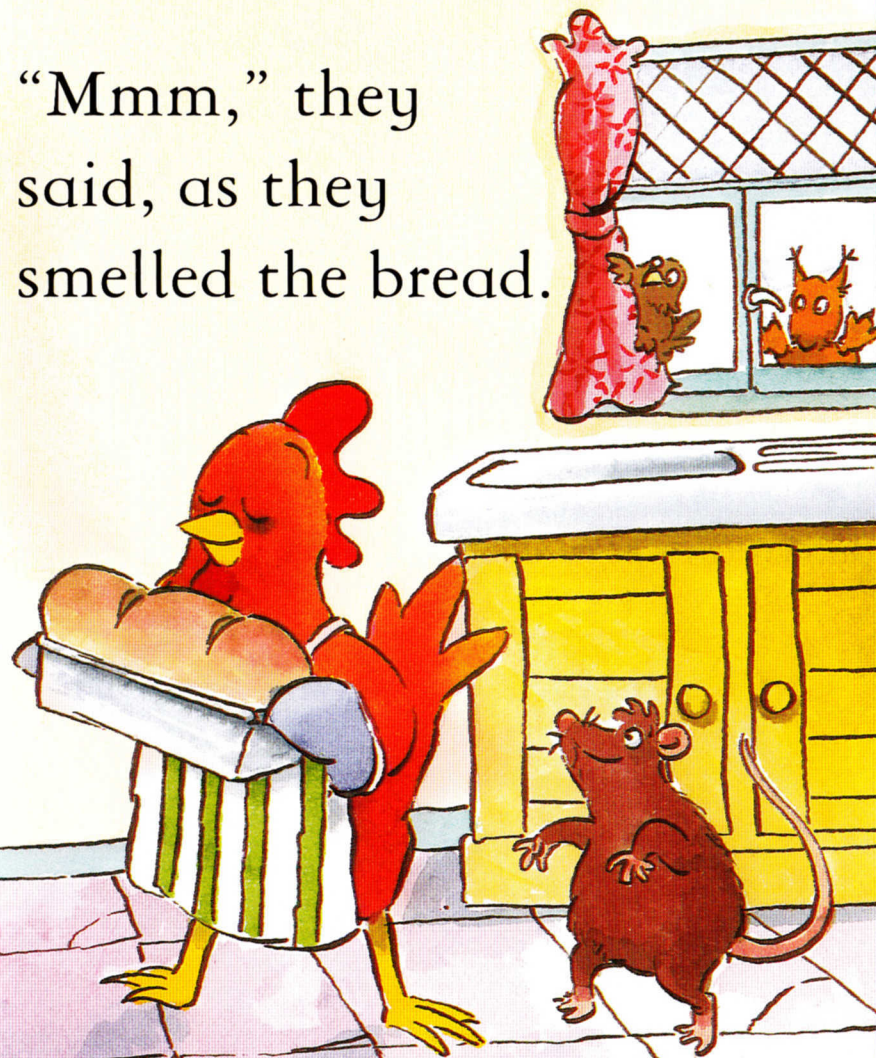
“Who will help me eat
the bread?” said the
little red hen.



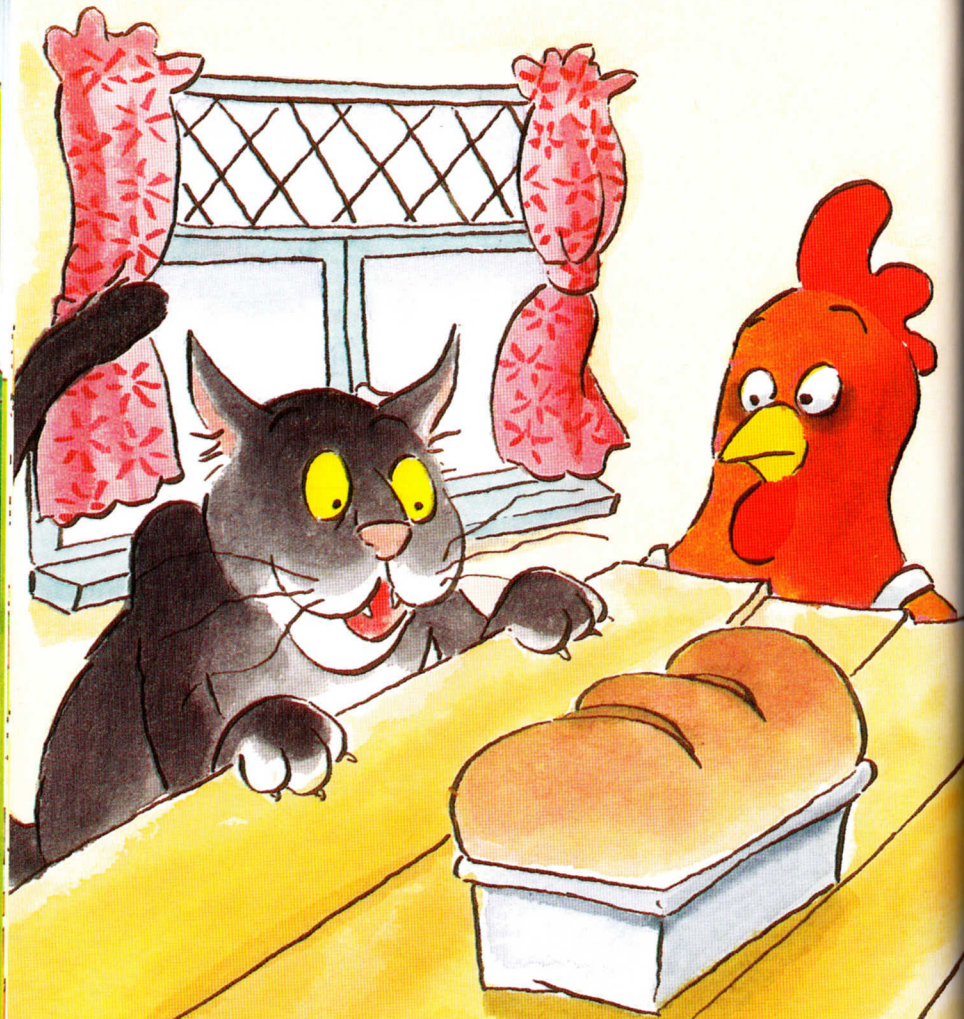
The cat, the duck and
the rat jumped up.



“Mmm,” they
said, as they
smelled the bread.

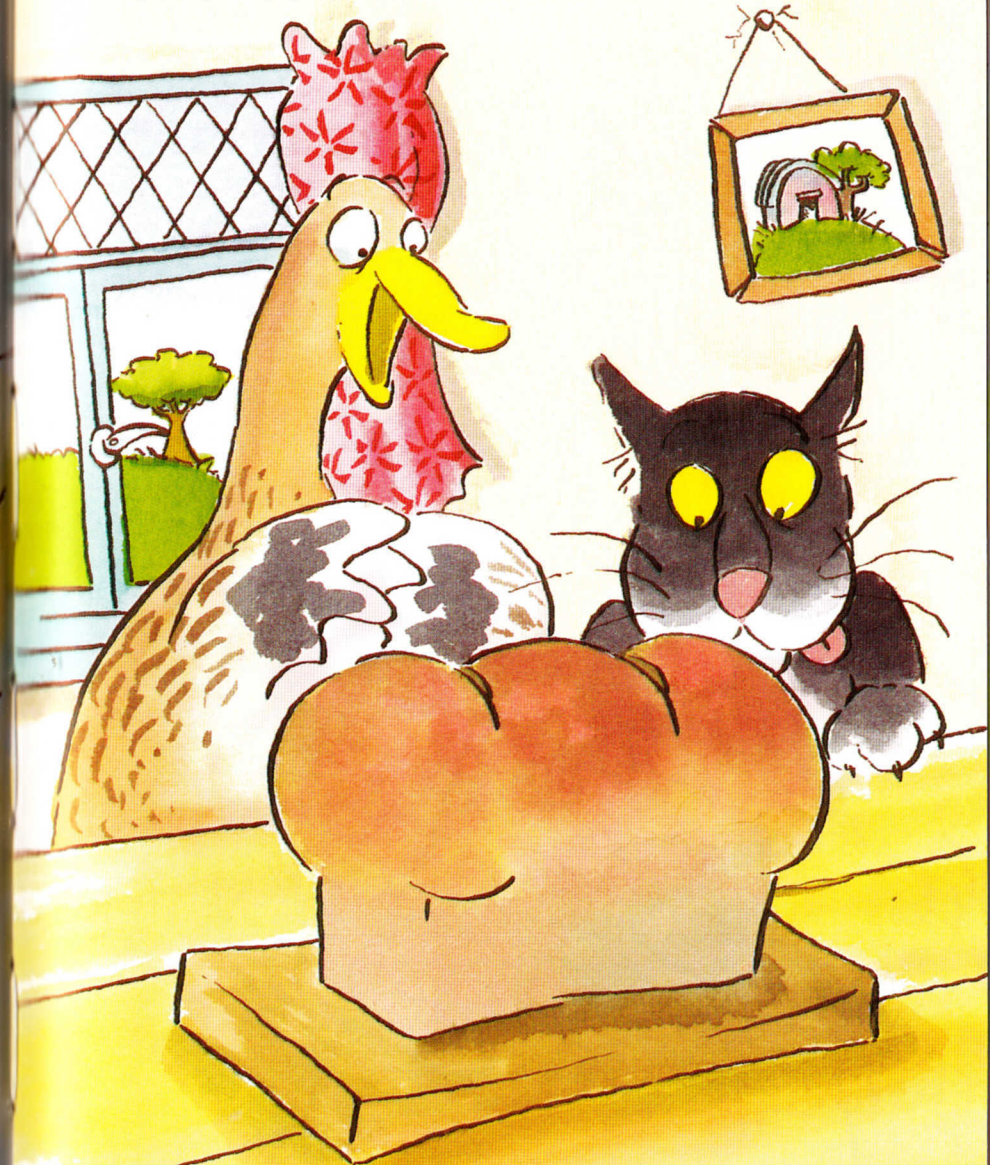


The bread was
warm and soft.

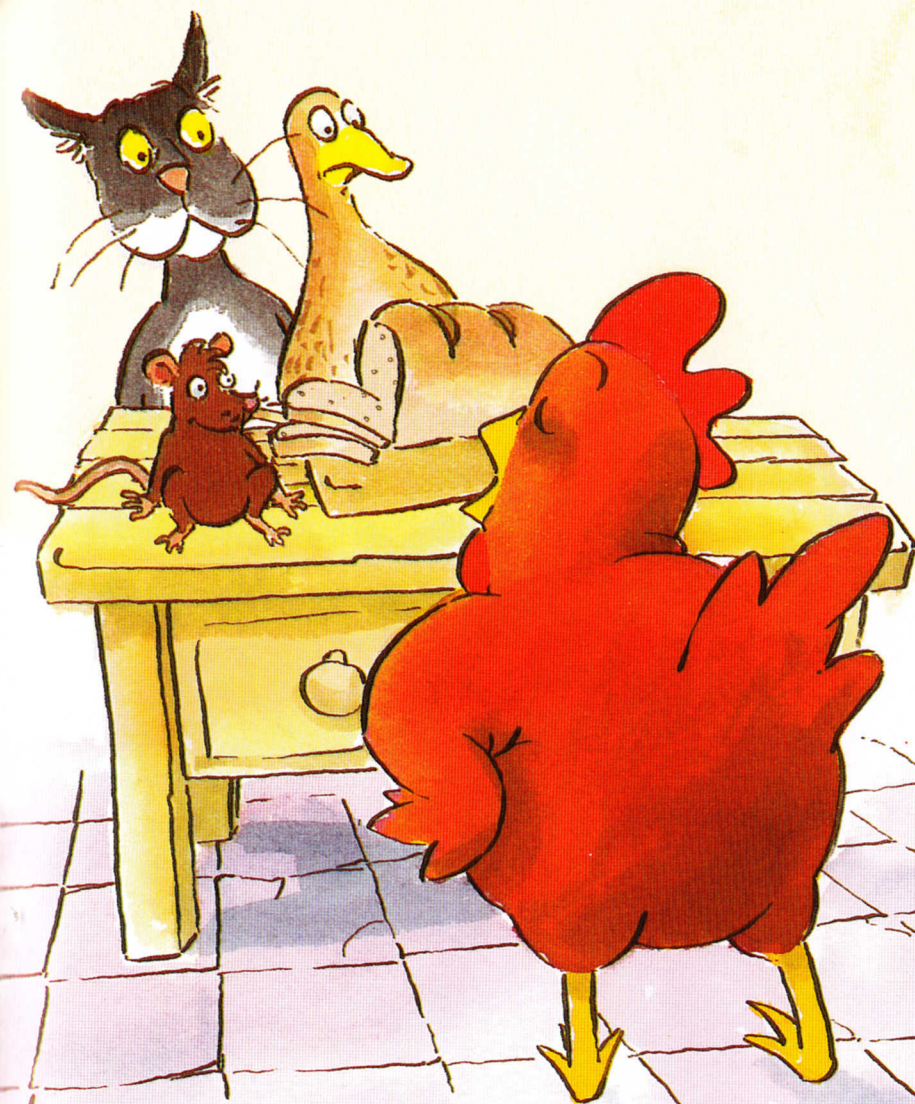
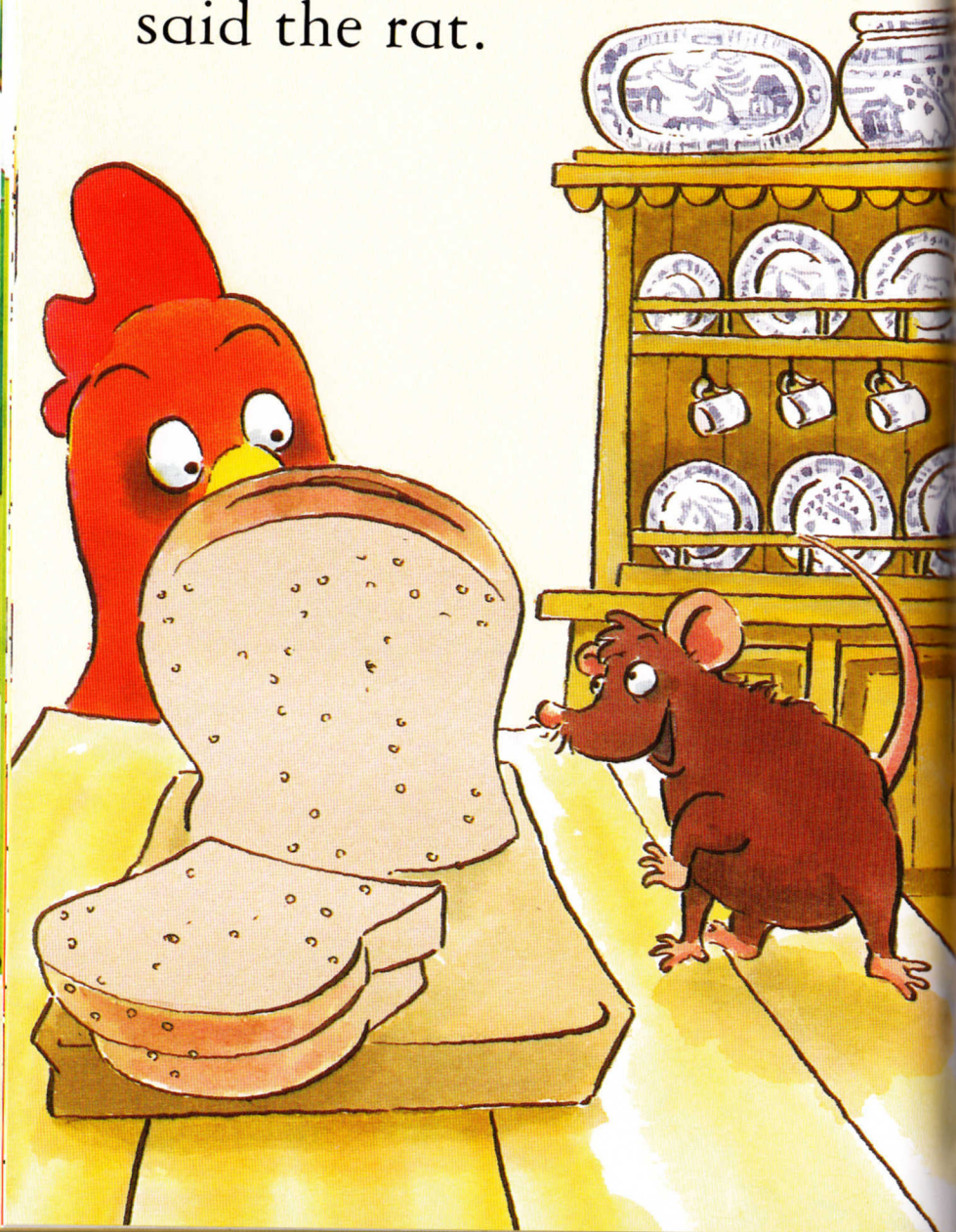


"I'll eat the bread,"
said the cat.

"I'll eat the bread," said
the duck.

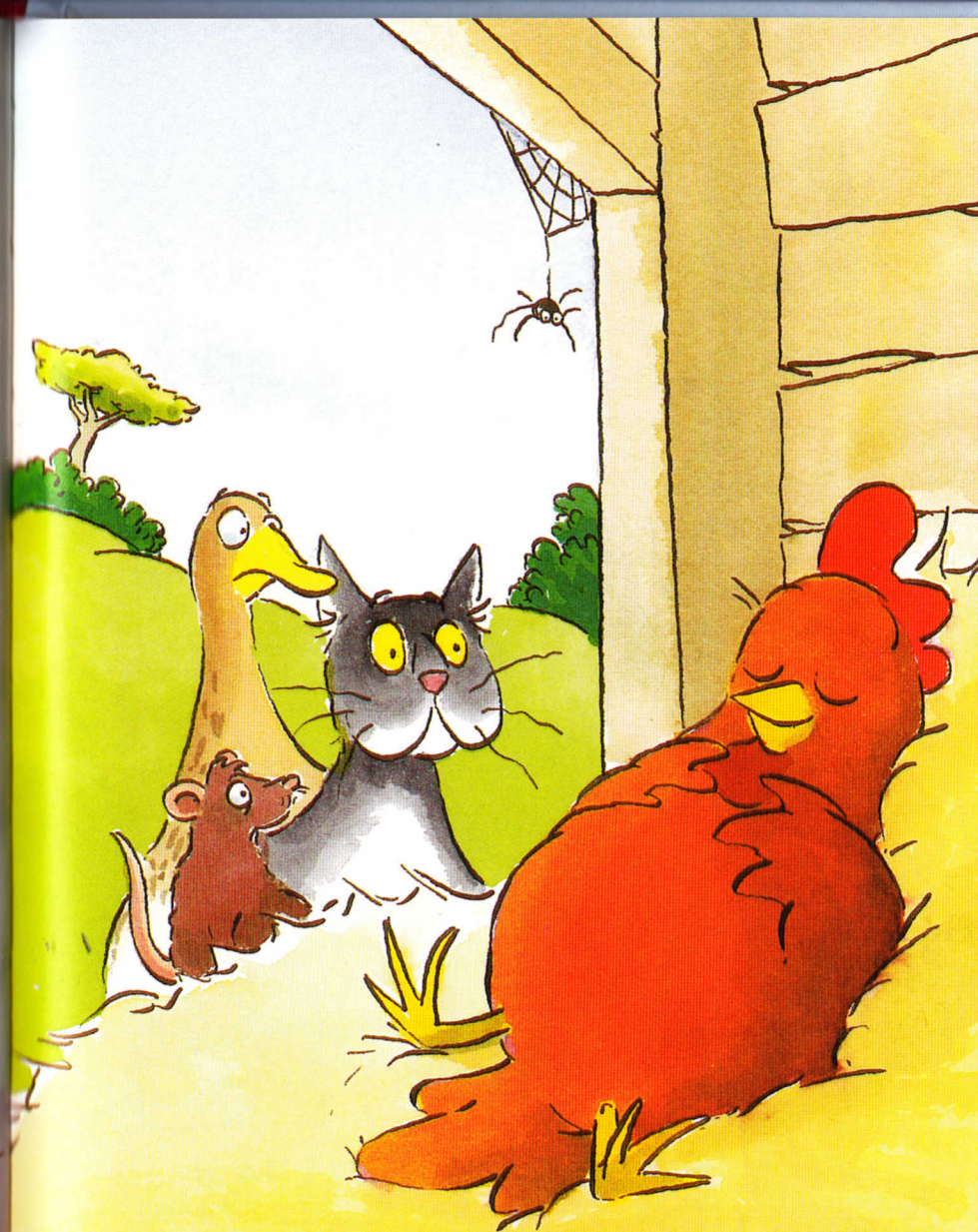


"I'll eat the bread,"
said the rat.



"Oh no you won't!"
said the little red hen.

"I'll eat it ALL BY
MYSELF!"



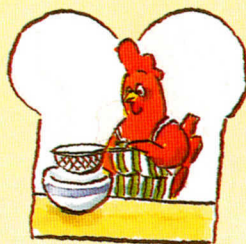
And she did.

The little red hen's guide to making bread

First she gets:

450g (1lb) (3½ cups) strong white bread flour
½ teaspoon salt
½ teaspoon sugar
2 teaspoons dried easy-blend yeast or 1 teaspoon dried rapid rise yeast
300ml (1 cup) warm water
2 tablespoons olive or vegetable oil

When the little red hen reaches step 8, she heats her oven to 220°C, 425°F, gas mark 7.



1. First, she sifts the flour, sugar and salt through a sieve into a large bowl. Then, she stirs in the yeast.



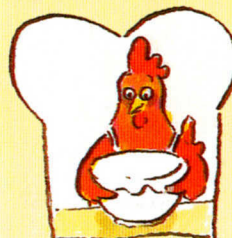
2. The little red hen then mixes the water and oil. Next, she pours them into a hollow in the middle of the flour.



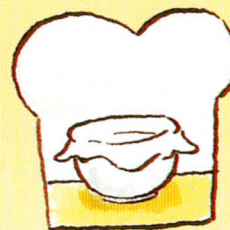
3. She uses a wooden spoon to mix everything together until she's made a soft dough.



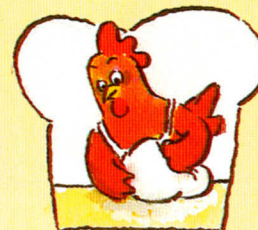
4. Then, she puts the dough onto a floured work surface and kneads it for 10 minutes.



5. Next, the little red hen puts the dough into a clean bowl and covers it with plastic foodwrap.



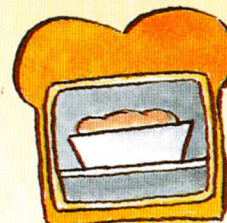
6. She leaves the bowl in a warm place for 1½ hours. The dough rises to twice its size.



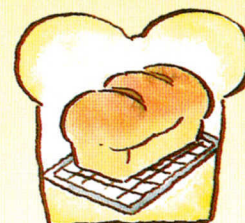
7. She kneads the dough for a minute to get rid of any air bubbles. Then, she puts the dough in a buttered loaf tin.



8. The little red hen leaves the dough for an hour in a warm place. Meanwhile, she turns on her oven.



9. She puts her loaf on the middle oven shelf and leaves it to bake for 35-40 minutes.



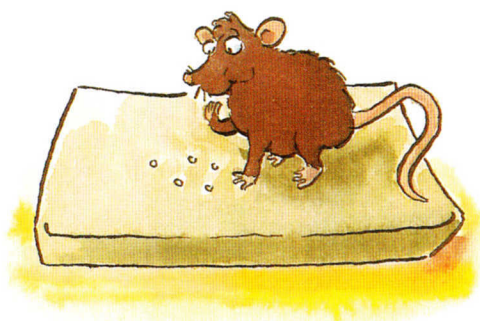
10. She leaves it to cool on a wire rack. Then she eats it all by herself!

Ask an adult to help you!





The Little Red Hen is an old, old folk tale.
It has been around for hundreds of years.
No one knows who first told it, but it
probably came from Russia.

Series editor: Lesley Sims
Designed by Louise Flutter
Cover design by Russell Punter



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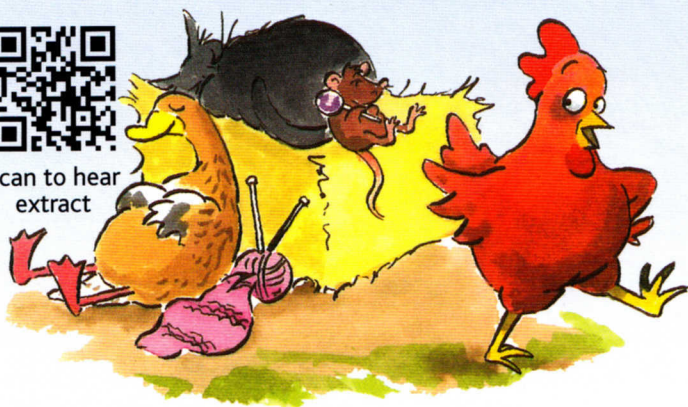


The Little Red Hen

The Little Red Hen finds some grains of wheat, but who will help her plant them? "Not I!" say her three best friends. So do they deserve the treat at the end? Young readers will love the retelling of this classic tale, with its rhythmic, repetitive language and lively illustrations.



Scan to hear
extract



This edition of **The Little Red Hen** includes supplementary material for English language learners. The attached CD contains full readings of the text and sample phrases, by native speakers, in both British English and American English.

You can also download a student's worksheet and teacher's notes from the Usborne English website, www.usborne.com/englishlearnerseditions

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